

Coldstream Hills

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Sauvignon Blanc 2006

Coldstream Hills was established in 1985 by James and Suzanne Halliday. Situated in the cool and beautiful Yarra Valley, little more than a one hour drive from Melbourne, its steep, close-planted vineyards have become a signature of the region, as have its wines, made by the winemaking team headed by Andrew Fleming.

Forming an integral part of the Coldstream Hills varietal range, the 2006 Sauvignon Blanc was made principally from our grapes grown in the Lower Yarra Valley.

Regional Source

Yarra Valley.

Vintage Conditions

A combination of relatively low yields, a warm summer and adequate spring rainfall led to the earliest vintage on record. Conditions remained dry and mild during the autumn period, resulting in evenness of ripening and optimum flavour development. Sauvignon Blanc performed well with characteristic varietal intensity and acid balance.

Grape Variety

Sauvignon Blanc

Maturation

This wine underwent temperature controlled fermentation in 100% stainless steel.

Winemaker Comments: Andrew Fleming



Colour

Pale straw with green tints.



Nose

The nose is vibrant and fresh, with passionfruit and green mango characters dominating. There is a hint of slatey minerality which adds further complexity.



Palate

The palate shows attractive varietal characters of passionfruit pulp, gooseberry and mango, finishing with crisp lemon acidity. The wine is fine and long and represents an excellent example of Sauvignon Blanc from the warm 2006 vintage.

Wine Analysis

Alc/Vol: 12.5%

Last Tasted

1 June 2006

Peak Drinking

Now - 2007

Food Matches

Ideally suited to Aperitif, Asian Cuisine, Seafood.